Vernor's

GINGER ALE

RECIPES

by Vernor

The rich tang and subtle flavor of cold VERNOR'S is most inviting when the beverage is served at a temperature not higher than forty degrees. You'll find thoroughly chilled VERNOR'S satisfying whenever you're thirsty.

◀ RECIPES ▶

For Children Who Are Tired of Milk

VERNOR'S mixed with equal portions of milk is a drink children find irresistible. Easy to prepare, it's a healthful, rich beverage with a stimulating zest and sparkle. Children ask for more. Serve it often and give the youngsters the wholesome benefits of good milk and pure VERNOR'S Ginger Ale.

VERNOR'S Cream Ale

Put one and one-half ounces (3 tbsp.) of chilled Sweet Cream in each glass and fill with ice cold VERNOR'S Ginger Ale. (For flavor-variety 1½ oz. of any syrup flavoring may be added.) Quick and easy to make, Cream Ale made with VERNOR'S is an inviting drink anytime.

VERNOR'S Ice Cream Soda

Here's another invigorating treat for both children and grown-ups: Put one or two tablespoonfuls of vanilla ice cream in a tall glass and fill the glass with sparkling, bubbling VERNOR'S Ginger Ale.

VERNOR Float

Fill tall beverage glasses two-thirds full of VERNOR'S Ginger Ale and add a scoop of Pineapple Sherbet.
Garnish with sprigs of Mint.

VERNOR Frappé (5 servings)

1 24-oz. bottle VERNOR'S Ginger Ale
1 pt. Ice Cream (any flavor)

Place Ice Cream in chilled dish or in dish surrounded by ice cubes. Pour ice cold VERNOR'S Ginger Ale slowly over Ice Cream, stirring until you have a smooth mixture with no remaining ice cream lumps. Garnish each glass with Cherry, or if Chocolate Ice Cream is used, bits of Marshmallow are attractive.

Hawaiian Punch

1 12-oz. can pineapple juice
1 12-oz. can grape juice
1 quart VERNOR'S Ginger Ale

Serve at once with crushed ice.

by Vernor

YOUR OWN Chilled Beverage Creations . .

will be brightened by using VERNOR'S instead of water. VERNOR'S Ginger Ale adds sparkle and scintillating flavor to any fruit drink, gelatin or frozen recipe. Be sure to have VERNOR'S thoroughly chilled and add it as late as possible, pouring slowly to preserve carbonation.

◀ DINNER ▶

VERNOR Frozen Fruit Cocktail (6 servings)

½ cup crushed pineapple
2 cups orange pulp
¾ cup grapefruit pulp
1½ cups powdered sugar
1 cup VERNOR'S Ginger Ale (thoroughly chilled)

Add the sugar to the fruits and stir gently until sugar is dissolved, then add the VERNOR'S Ginger Ale. Pour into small molds or into freezing tray of electric refrigerator. Makes a delicious salad or appetizer.

Baked Ham a la VERNOR

Boil ham until tender, discarding water. Remove skin and excess fat. Rub liberally with brown sugar and stick cloves into surface. Place in baking utensil, adding contents of one or two bottles of VERNOR'S Ginger Ale—according to size of ham—sufficient to baste generously. Bake in slow oven until ham is heated through. Baste every fifteen minutes. This ham is delightful for cold plate or served as it comes from the oven.

VERNOR'S Ginger Ale, used in basting, is a simple way to bring to meats a new, delightful aroma and flavor.

VERNOR Gelatine Dessert

Use VERNOR'S Ginger Ale instead of water in any regular gelatine or jello recipe to give your desserts unusual appeal. The original flavor of VERNOR'S is emphasized when used with plain gelatine. Also very good with lemon jello. Fruits may be added to make a variety of "deliciously different" desserts.

Peppermint Ale Fizz

1 quart VERNOR'S Ginger Ale
½ lb. peppermint stick candy
2 cups whipping cream

Put the candy through a food chopper or roll with rolling pin. Whip cream to custard-like consistency and fold in candy crumbs, then place in freezing tray of refrigerator to freeze. To serve: Place serving of frozen peppermint cream in tall frosted glass and fill with chilled VERNOR'S Ginger Ale. Stir slightly with spoon to make it fizz and serve with spoon and straw.

Doctors and dieticians recommend VERNOR'S Ginger Ale. Vernor's is pure and wholesome. It is the healthful beverage ginger ale that has won the preference of children and grown-ups alike.

When you are cold.....

DRINK

Vernor's

GINGER ALE

Served HOT

(WITH LEMON)

Here's a treat as original and surprising as the famous VERNOR'S flavor itself. Heat VERNOR'S to the boiling point in a glass or metal container, then pour over a small piece of lemon. It's especially welcome on a cold day after outdoor activity.

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